State of Ohio

Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Ni	ame of facility Mid Mari	k Corporation A	Check one ☐ FSO ☑ RFE				License Number		Date 02/05/2020			
A	66 Visto	k Corporation A	V	City/state/Zip Code Versailles/45380								
Li	Shechan	Brothers Vending	Inspe	nspection Time Tra			vel Time	Cat	tegory/Descriptive			
ď		ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Re	eview	Follow up date (if requ		Follow up date (if required	1)	Water sample date/result (if required)			
N	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable											
		Compliance Status		Compliance Status								
1	ZÁÚN □OUT □ N/A	Supervision Person in charge present, demonstrates knowledge, ar performs duties	nd	23 DN/A DN/O			mperature Controlled for Safety Food (TCS food) Proper date marking and disposition					
2	□IN □OUT Ø N/A	Certified Food Protection Manager Employee Health		24 DIN DOUT			Time as a public health control: procedures & records					
3	□IN □OUT∂ZÍN/A	Management, food employees and conditional employee	s;				Consumer Adviso	ory				
4	□IN □OUT É N/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion		25	□IN □OU ZQN/A	JΤ	Consumer advisory provided for raw or undercooked foods					
5	□IN □OUT 🗗 N/A	Procedures for responding to vomiting and diarrheal ever	ts				Highly Susceptible Por	pulat	ions			
6	7∆ IN Ó OUT □ N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26	□IN □ OU ĴŒN/A	JΤ	Pasteurized foods used; p	orohik	oited foods not offered			
7	N/O TUO II N/O	No discharge from eyes, nose, and mouth					Chemical					
	Pi	reventing Contamination by Hands				ıT		\$100 DE 200				
8	ZÍN □OUT□N/O	Hands clean and properly washed		27	□IN □OU ⁄ÍÍN/A	'	Food additives: approved	and	properly used			
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	'ed'	□ IN □ OUT			Toxic substances properly identified, stored, used					
	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	alternate method properly followed			Cı		Conformance with Approved Procedures					
)IIIN □OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □OU ÆÍN/A	ľΤ	Compliance with Reduced specialized processes, and					
11	J⊠IN □ OUT	Food obtained from approved source		30	□IN □OU	IT	Special Requirements: Free	sh Ju	ice Production			
12	□IN □ OUT □N/A Z\N/O	Food received at proper temperature		31	☑IN □ OU	T			atment Dispensing Freezers			
13	A D OUT	Food in good condition, safe, and unadulterated		-	AMN/A □ N/C		opeoidi requilomonio, rice		authorit Biopensing i reczers			
14	IN OUT XIN/A N/O	Required records available: shellstock tags, parasite destruction		32	IN □ OU N/A □ N/D)	Special Requirements: Cus	stom	Processing			
15	□ IN □ OUT ÀMNA □ N/O	Protection from Contamination Food separated and protected			N/N □ N/C		Special Requirements: Bulk	k Wat	er Machine Criteria			
16	☐ IN ☐ OUT	Food-contact surfaces: cleaned and sanitized		34	□IN □OU	T)	Special Requirements: Acid	dified	White Rice Preparation			
17	(ŒLIN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		1 35	□IN □OU	Т	Critical Control Point Inspec	ction				
	Time/Tempe	rature Controlled for Safety Food (TCS food)			□IN □ OU	т						
18 کیمبر	□IN □OUT PONA □NO	Proper cooking time and temperatures			DIN DOU	_	Process Review					
19	□IN □ QUT IÑN/A □ N/O	Proper reheating procedures for hot holding		37	ZIN/A		Variance					
20	□ IN □ OUT 	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
21	□IN □OUT (ĎŅA □N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.								
22	文IN 口 OUT 口N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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Nan	ne of Facility	1		(0)			Туре	of Inspection	Date /		-
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E-755				GOOD RETAIL	DDA	ČTICES	1405,440			an incode di me	1045-E
861 F 107 E	Good Retai	l Practic	es are	preventative measures to control the intro	The second second	ACCUSED TO A STREET BY A STREE	chem	sicals, and physical obje	ete into foode		
Ma	ark designated comp	liance s	tatus (IN	I, OUT, N/O, N/A) for each numbered item: In	daouic I=in c	ompliance OUT ≃	not in	compliance N/O=not obs	erved N/A =nc	nt applic	:able
47.14		Transcript Agentus		d and Water	4.2			ensils, Equipment and Ven		Luppiio	
38 ☐ IN ☐ OUT ☑N/A ☐ N/O Pasteurized eggs used where required				54	TÚIN □ OUT	surfaces clean used	able, pro	operly			
39 /	Y⊒ IN □OUT □N/A	\	Water a	and ice from approved source		□ IN □ OUTÆ	INIA	Warewashing facilities: inst		ed. used:	: test
		y 1150 de 300700	State and State Strangers	erature Control	55		ANA	strips	·		
40	□ IN □ OUT; E N/A	□ N/O		cooling methods used; adequate equipment perature control	56	TUO 🗆 NI 🗖		Nonfood-contact surfaces Physical Facilities	clean		
41	IN I OUT PIN/A	□ N/O	Plant fo	ood properly cooked for hot holding	57	,ÉIN □ OUT □	IN/A	Hot and cold water availab	le; adequate p	ressure	general de dische
42	42 IN OUT, M.N/A N/O		Approved thawing methods used			XÍN □OUT		Plumbing installed; proper backflow device			
43 M IN □ OUT □N/A			Thermometers provided and accurate			□N/A □ N/O					
			Food Id	lentification	59	TO IN COUT C	IN/A	Sewage and waste water pr	operly disposed		
44	冶-IN □ OUT		Food pr	roperly labeled; original container	60	DIN OUT C]N/A	Toilet facilities: properly con-	structed, supplie	d, cleane	ed
	THE STATE OF THE S	Prevent	1000	ood Contamination	61 IN OUT ON/A			Garbage/refuse properly disposed; facilities maintained			
45 g	45 ₁ ≠ IN □ OUT			rodents, and animals not present/outer s protected	62			Physical facilities installed, routdoor dining areas	nstalled, maintained, and clean; dogs in		
46	TUO 🗆 NI 🔾K			ination prevented during food preparation, & display	_	□N/A□N/O	-				
1	IN OUT ON/A	5 11/0		al cleanliness		₩ IN □ OUT		Adequate ventilation and light	nting; designated	areas u	used
48				cloths: properly used and stored g fruits and vegetables	64 1 IN OUT ON/A Existing Equipment and Facilities						
		Maray Carre	Street Higgs at the S	se of Utensils				Administrative			137
50	□ IN □ OUT/函N/A I	2011.1910.1010.5	grae tresenta.	utensils: properly stored	65	ZIN DOUT D	IN/A	901:3-4 OAC			
51	Utensils, equipment and linens: properly stored, dried,				66	□IN □ OUT)©	ΙΝ/Δ	3701-21 OAC			
52	□ IN □ OUTŒN/A	<u> </u>	handled Single-u	use/single-service articles: properly stored, used	-		[[1,1,1]				
53	□ IN □ OUT, XIN/A [□ N/O		esistant, cloth, and latex glove use							
12 (1)				Observations and C	orre	ctive Actio	ns				
Itom	No. Code Section	Driorit	Mark∘"> y Level	In appropriate box for COS and R: COS=corre Comment	cted	on-site during insp	ection	R=repeat violation			
Item	TWO. Code Section	FIIOII	y Level	Comment		. 6				cos	R
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Sani	tarian	(.	_			Licensor:	0				
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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